

DINNERLY



August Lunch Special!

Epic Haloumi and Cheddar Toastie



25 minutes



2 Servings

What's better than a cheese toastie? One that's oozing with not one but two types of cheesy goodness! Spread with aioli, layered with caramelised onion and cooked to golden perfection, it's the ideal indulgent break from the daily grind.

WHAT WE SEND

- 1 red onion
- 180g haloumi ⁷
- 100g cheddar ⁷
- 2 milk buns ^{1,3,6,7}
- 50g aioli mayonnaise ^{3,7}

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs olive oil
- 3 tsp red wine vinegar ¹⁷
- 3 tsp honey
- 1 tsp dijon mustard ¹⁷

TOOLS

- paper towel
- small frypan
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 885kcal, Fat 59.3g, Carbs 51.9g, Proteins 33.5g



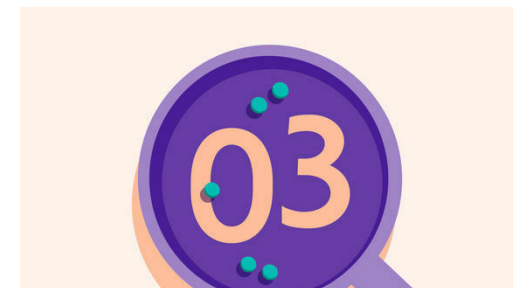
1. Prep ingredients

Thinly slice the **onion**. Drain the **haloumi** and dry on paper towel. Halve the haloumi horizontally. Thinly slice **half the cheddar***. Cut the **buns** in half.



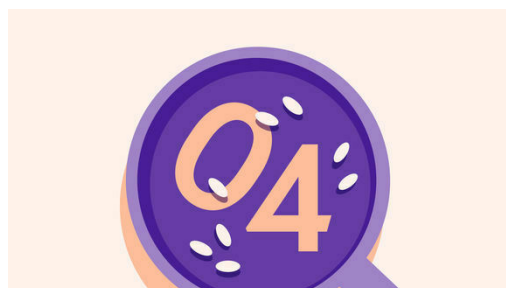
2. Caramelize onion

Heat **2 tsp olive oil** in a small frypan over medium-high heat. Cook the **onion**, stirring, for 3 mins or until softened. Add **3 tsp red wine vinegar** and **3 tsp honey**, season with **salt and pepper** and cook for a further 2 mins or until caramelised. Remove the pan from the heat.



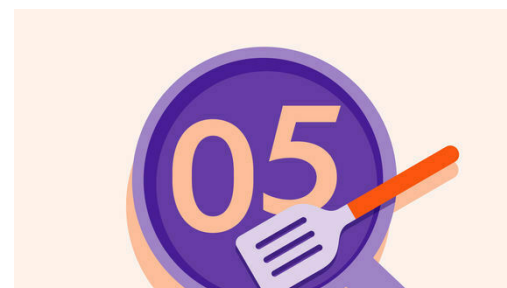
3. Pan-fry haloumi

Meanwhile, heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until golden. Remove from the pan, reserving any oil in the pan.



4. Toast buns

Return the same pan to medium-high heat and cook the **buns**, cut side down, for 2 mins or until light golden, pressing down firmly to flatten. Remove from the pan, reserving the pan. Meanwhile, combine the **aioli** and **1 tsp dijon mustard** in a bowl.



5. Cook toasties and serve

Spread the **bun** bases and tops with the **mustard aioli**, then layer with the **caramelised onion**, **haloumi** and **cheddar**. Sandwich with the bun tops. Heat the reserved pan over medium-high heat (see Kitchen hack). Cook the **toasties**, pressing down firmly to flatten, for 2 mins each side or until golden and the cheddar is melted. Divide the toasties among plates and enjoy!



6. Kitchen hack

If you have one on hand, whip out the sandwich press to cook the toasties instead.